

Party menus

The following Set Menus are priced per menu rather than per person and are designed to be shared. We recommend ordering some bread alongside a Set Menu and perhaps a Selection of Cheeses or Cured meats to start as would be typical in Spain.

Please note your food will not necessarily be served in the following order – all of our food is cooked to order and served from the kitchen as soon as it is ready.

Classic Menu

Designed for 2 people - £35.50 for the menu.

Jamon Croquetas,
Garlic and Chilli Prawns,
Tortilla – Leek and Smoked Cheese Omelette
Bravas Potatoes,
Chorizo Sausage in Red Wine,
Alitas de Pollo – Crispy Chicken Wings with Brava sauce

Vegetarian menu

Designed for 1 – 2 people. £28.00 for the menu

Truffle and Mushroom Croquetas,
Potato Churros – Blue Cheese sauce
Judiones con Verduras – Butterbeans with Peppers, Onion and Garlic
Espinacas a la Catalana – Sautéed Spinach with Pine nuts and Raisins
Calcots a la Plancha – Grilled Giant Onions with Romesco Sauce

Menu de oro

Designed for 2 – 3 people to share. £51.00 for the menu

Croquetas of your choice – Ham, Octopus or Truffle & Mushroom.
Piquillo Pepper stuffed with Saffron and seafood Béchamel
Berenjena con Miel – Crispy Aubergine, Honey, Sesame and Chilli
Pinchos de Pollo - Chicken Breast Skewers
Fresh Mussels cooked in a White wine, Shallot and Paprika Sauce
Slow Cooked Pork Cheek, Buttery Mash Potato
Artichokes cooked with Garlic, Paprika and Jamon Iberico

Party Paella Menu

Designed for 4 – 6 people. £80.00 for the Menu

Jamon Croquetas

Berenjena con Miel – Thin crispy slices of Aubergine with sesame, chilli, salt and Honey

Chorizo al Vino – Chorizo sausage cooked in Red Wine

Piquillo Relleno de Marisco – Piquillo Pepper stuffed with Seafood and Saffron Béchamel

Fideuà de marisco – seafood Fideuà

Paella Valenciana – Rabbit and Chicken Paella, traditional in Valencia

Suckling pig (Cochinillo) Feast Menu

This Menu MUST be pre-ordered, due to the cooking process we cannot make this to order, a 48 hour pre-order minimum is necessary.

Designed for 6-10 people - £280.00 for the Menu

Large Selection of Cheeses

Large Selection of Cured Meats

A Selection of Breads (Garlic, Tomato and bread “Gallego”)

Vieira con Morcilla – Fresh Grilled Scallops with Black Pudding

Garlic and Chilli Prawns

Parillada de Verduras – A Selection of Grilled vegetables on our Plancha, Romesco Sauce

A Whole Roasted Suckling Pig, served and carved at the Table. With Panadera Potatoes and a Demi-Glace Sauce.

If these menus are not quite what you were looking for please feel free to contact us to discuss bespoke Menu and Party Packages. Any Group/Party/Private or Corporate Event can be discussed with our dedicated Events Manager Sue on events@elborracho.co.uk or 0121 454 5368.